

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application.

**Listing of Claims:**

1 - 11 (Cancelled)

12. (previously presented) A vegetable oil which contains at least 180 ppm of olive phenolics, wherein the oil comprises a dispersion of solid matter derived of olive fruit with a particle size of 0.1  $\mu\text{m}$  - 5 mm and in that at least 18 ppm of the olive phenolics is associated with said particles.

13. (previously presented) The vegetable oil according to claim 12, wherein the amount of olive derived solid matter is chosen so that a bitterness score of less than 3 results, where bitterness is assessed by comparison with standard oleuropein solutions using the graph of figure 1.

14. (previously presented) The vegetable oil according to claim 12, wherein the amount of olive derived solid matter is chosen so that a phenolics content of at least 300 ppm and a bitterness score of less than 5 results, where bitterness is assessed by comparison with standard oleuropein solutions using the graph of figure 1.

15. (previously presented) A method of fortifying a food product with phenolic compounds comprising incorporating into the food product solid matter derived from olives which have not been subjected to a debittering treatment, which

solid matter has a particle size of 0.1 µm - 5 mm, characterized in that the olives derived solid matter is added to the food product.

16. (previously presented) The method according to claim 15, whereby the solid matter is chosen from the group consisting of 1. Particles of unprocessed olive, 2. The solids which settle at the bottom of tanks in which the oil resulting from olives pressing is stored, and 3. Particles of the cake which remains after pressing the liquid phase from olives.

17. (previously presented) The method according to claim 15, whereby the obtained food product contains at least 10 ppm of olive derived phenolic compounds.

18. (currently amended) The method according to claim 15, whereby the food product is a vegetable oil, ~~preferably an olive oil~~.

19. (previously presented) The method according to claim 15, whereby the olive solid matter is allowed to soak in the oil for at least one minute and then separating the solid from the oil.

20. (previously presented) The method according to claim 15, whereby the food product is chosen from a group consisting of a spread, a salad dressing, mayonnaise or a sauce.

21. (previously presented) A food product obtainable by the method according to claim 15.

22. (previously presented) A food product prepared with the oil obtainable by the method according to claim 18.